

# Grilled Pork Tenderloin with Hoisin Ginger Sauce



*Featuring Some of Executive Chef Todd's Top Picks of Virginia Products:  
Ginger from Virginia State University's Garden*

## For Pork:

2 one pound pork tenderloins  
1 cup hoisin sauce  
1 tsp. each of black and white sesame seeds  
½ tsp. garlic powder  
Salt and pepper to taste  
1 tbsp. Chives  
1 tbsp. fresh ginger  
(ours was from the garden at VSU)

## Vegetables:

2 pounds baby carrots  
Salt and pepper to taste  
1 tbsp. Ginger  
½ bunch green onions  
¼ cup sesame oil



## Pork:

In a bowl, mix together all ingredients (except pork) to make marinade.

Cut pork tenderloin into 4 oz. medallions. After pork is cut, coat the tenderloin with the marinade.

Grill each side for 3-4 minutes each, or until inside temperature is 160 degrees.

## Vegetables:

Mix all ingredients in a pan and sauté over medium heat until tender (about 6 minutes).

Serve with white rice, mixed with green onions and shitake mushrooms.

More recipes can be found at: [www.executivemansion.virginia.gov/chef](http://www.executivemansion.virginia.gov/chef)